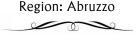
# MALANDRINO MONTEPULCIANO D'ABRUZZO DOC

# CATALDI MADONNA WINE DESCRIPTION



# PRODUCER PROFILE

Estate owned by: Luigi Cataldi Madonna Winemaker: Lorenzo Landi Total acreage of vine: 74 (30 Ha) Winery Production: 240,000 bts



This small, family winery is located high in the plains near L'Aquila. Founded in 1920 by Antonio Cataldi Madonna, the winery is now run by son Luigi who produces some of Abruzzo's best reds, whites, and roses. Starting from the 2012 vintage, Malandrino represents the entry level Montepulciano d'Abruzzo for Cataldi Madonna. This wine is produced from grapes grown in six vineyards in Ofena, the "oven of Abruzzo". Malandrino means a rascal or to be naughty. The name was selected during a dinner with friends at the winery.

#### TASTING NOTES

Deep ruby red color and nuances of ruby red, little transparency. The bouquet on the nose is intense, clean and pleasing, with aromas of black cherry, blueberry, plum, carob and violet followed by pleasing aromas of walnut-husk. On the palate it is balanced, with agreeable tannins, good body and intense flavors; persistent finish with flavors of black cherry and plum.

## **FOOD PAIRING**

Ideal throughout the meal and can stand up to strong flavors

### VINEYARD & PRODUCTION INFO

Vineyard location: Cona, Cellaro, Picolle, Campogalliano, Colle-

lungo, and Macerone

Soil composition: Clay and limestone with medium texture and

rich in skeleton

Training method: Pergola (Macerone) and spalliera (younger vineyards)

Elevation: 1.375 ft a.s.l. North west Exposure: Vines planted: 1970 - 2004

First vintage: 2012

# WINEMAKING & AGING

100% Montepulciano d'Abruzzo Varietal composition: Stainless steel tanks for? at ?°C Fermentation container:

Maceration technique: On the skins for 25 days with regular dele-

stage and pumping over

Stainless steel tanks and concrete vats Type of aging container:

Length of aging before bottle: 12 months 3 months Length of bottle aging:

#### ANALYTICAL DATA

13.5 % Alcohol:

